WSET Level 3 Award in Wines

A world of knowledge

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Session 5

White wines of Burgundy, the Loire Valley and Bordeaux

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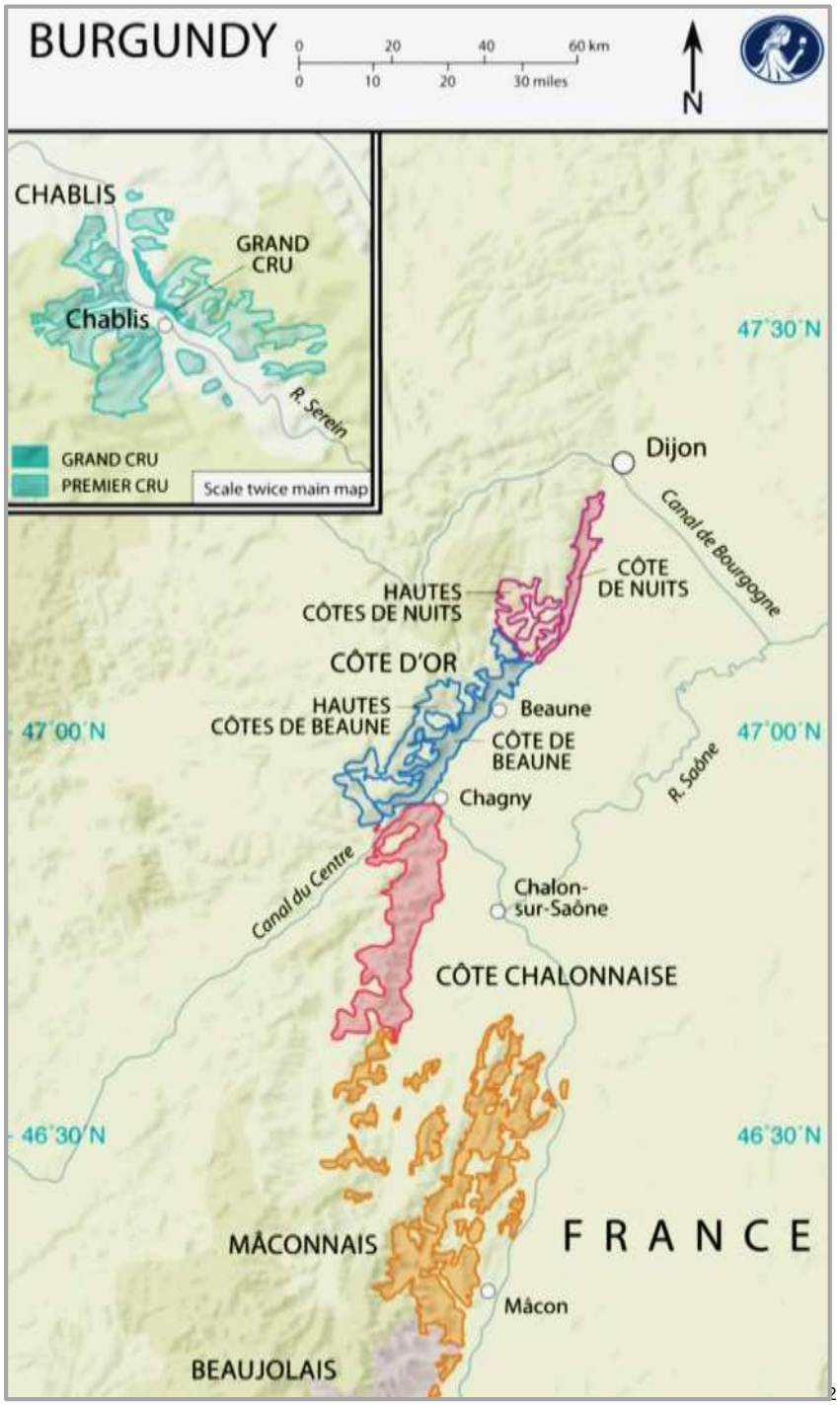
FRANCE
0 50 100 150 km
0 50 100 miles
N
Côtes de Gascogne IGP
Pays d'Oc IGP
English Channel
Lille
BELGIUM
GERMANY
LUX
50°N
Reims
CHAMPAGNE
R. Marne
Paris
R. Seine
Troyes
Strasbourg
ALSACE
R. Rhine
Mulhouse
48°N
R. Loire
Tours
Nantes
LOIRE VALLEY
BURGUNDY
Dijon
R. Saône
SWITZERLAND
BEAUJOLAIS
Lyon
46°N
Bay of Biscay
THE DORDOGNE
Bordeaux
BORDEAUX
R. Garonne
Massif Central
Valence
R. Rhône
RHÔNE VALLEY
ITALY
44°N
SOUTH WEST FRANCE
Toulouse
Montpellier
Avignon
Marseille
Pyrenees
ANDORRA
Perpignan
SOUTHERN FRANCE
SPAIN
MEDITERRANEAN SEA
42°N

WSET

Climate

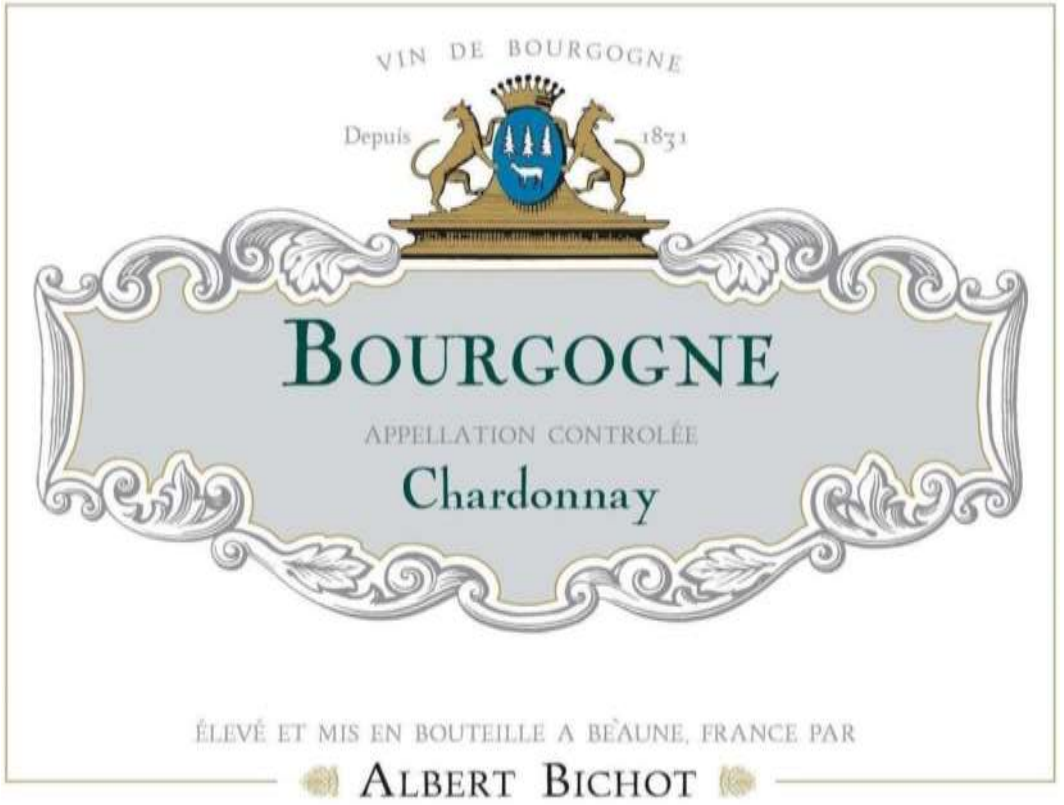
Weather hazards associated with the climate

Soils



Burgundy – key white grape variety

Chardonnay



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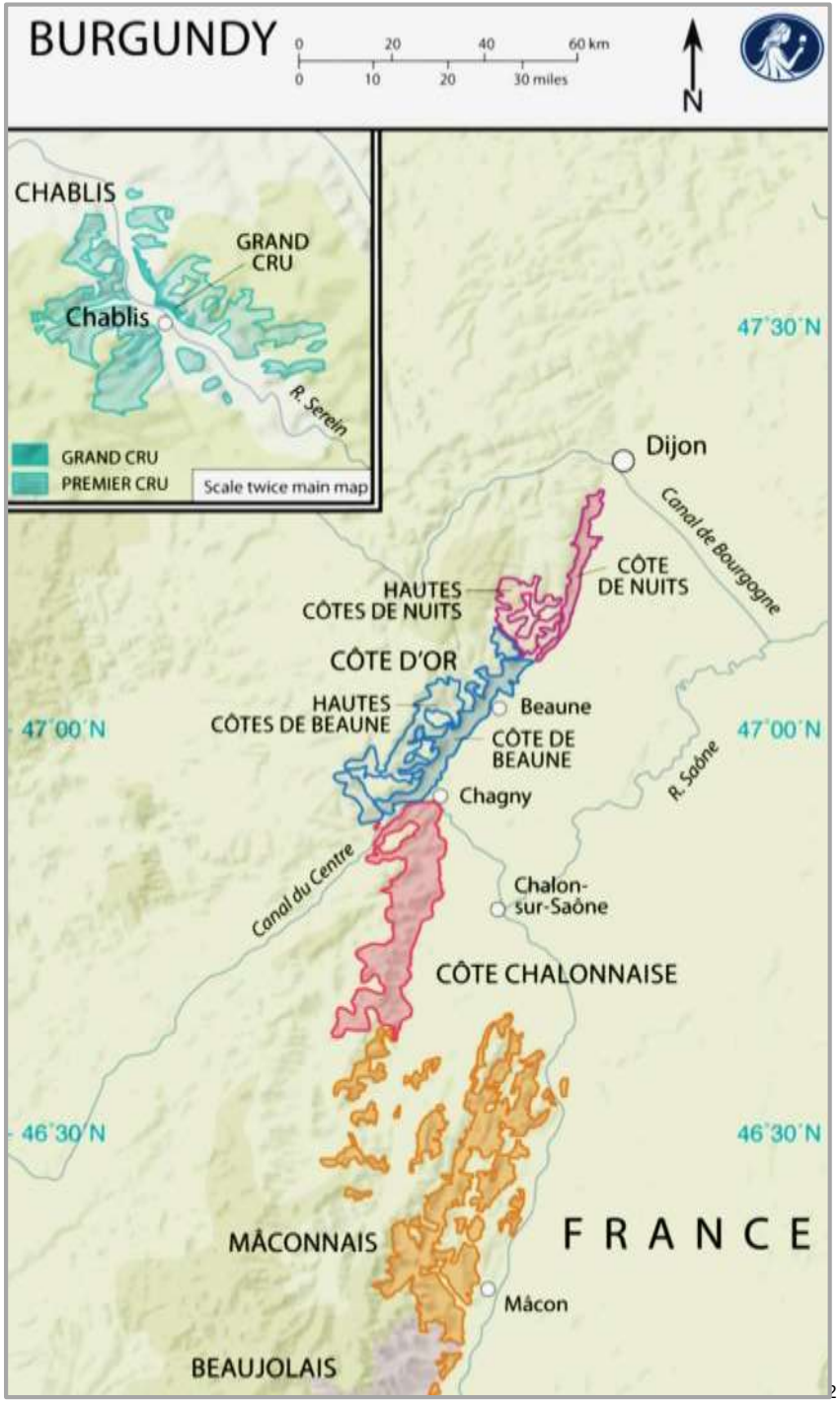
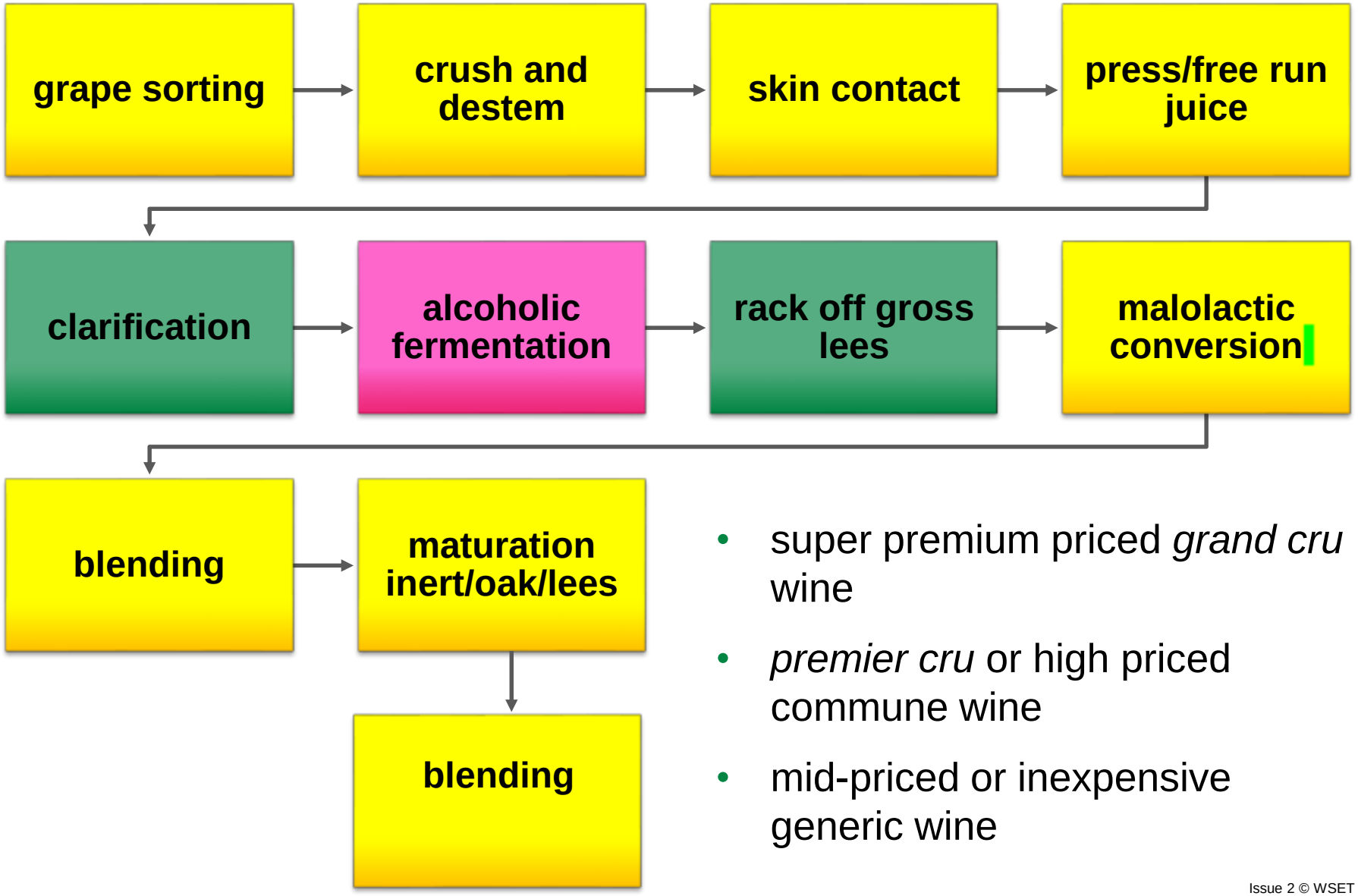
Trade structures

- co-operatives
- merchants (*négociants*)
- estates (*domaines*)



Burgundy – dry white wine options



- super premium priced *grand cru* wine
- *premier cru* or high priced commune wine
- mid-priced or inexpensive generic wine

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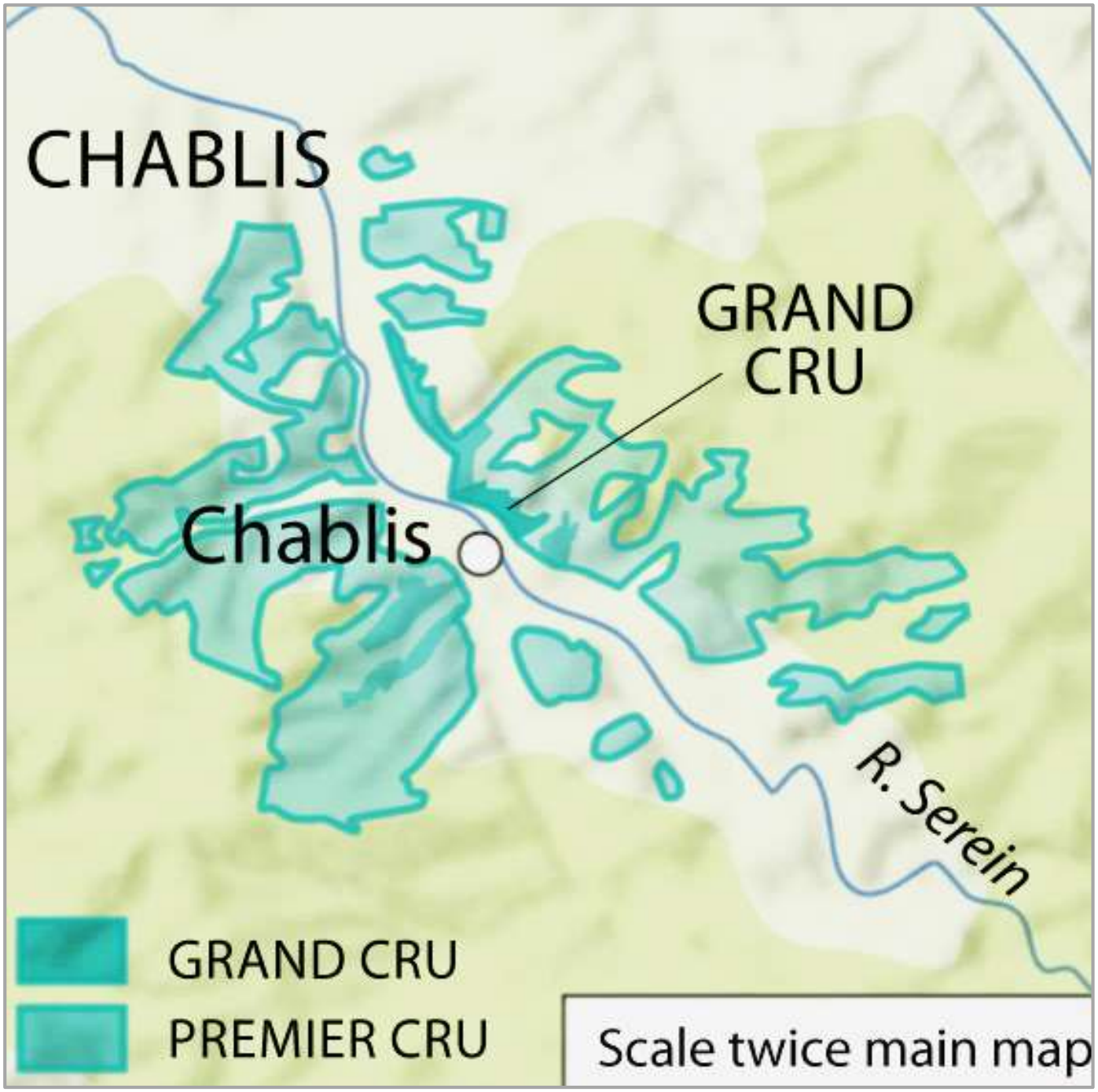
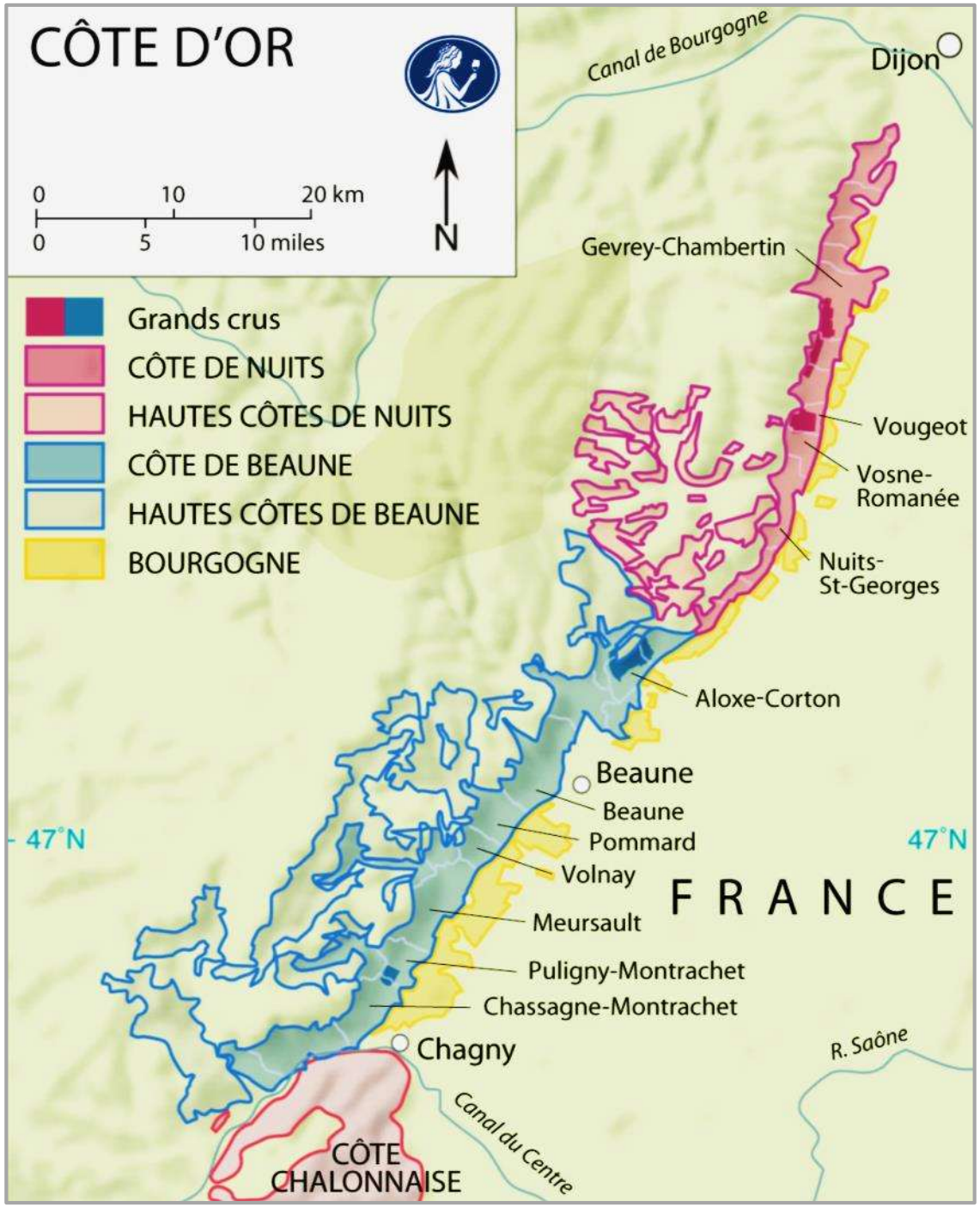

CHABLIS
GRAND CRU
Chablis
R. Serein
GRAND CRU
PREMIER CRU
Scale twice main map



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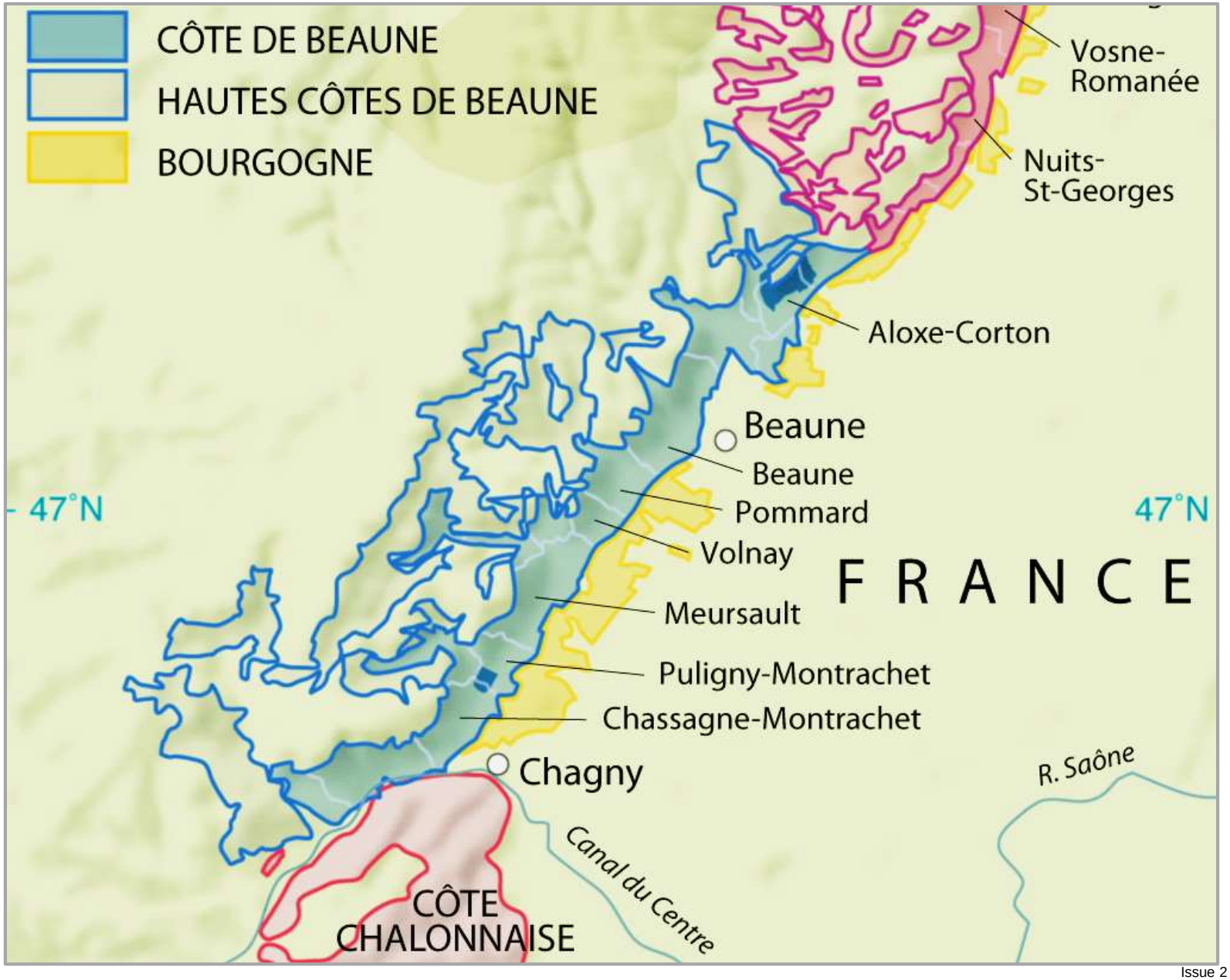
Côte de Beaune



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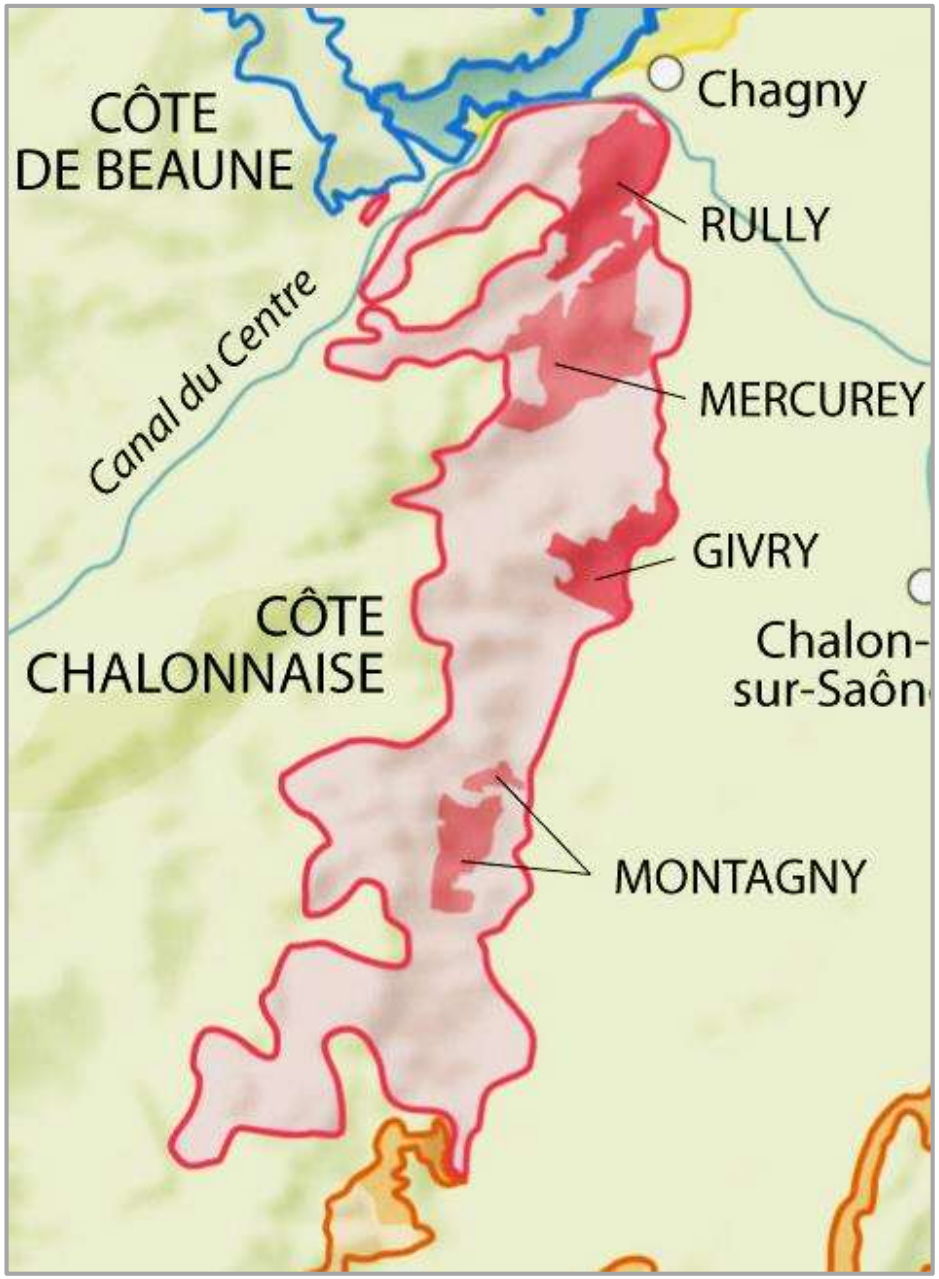
Côte Chalonnaise



Mâconnais

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Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

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CONCLUSIONS ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

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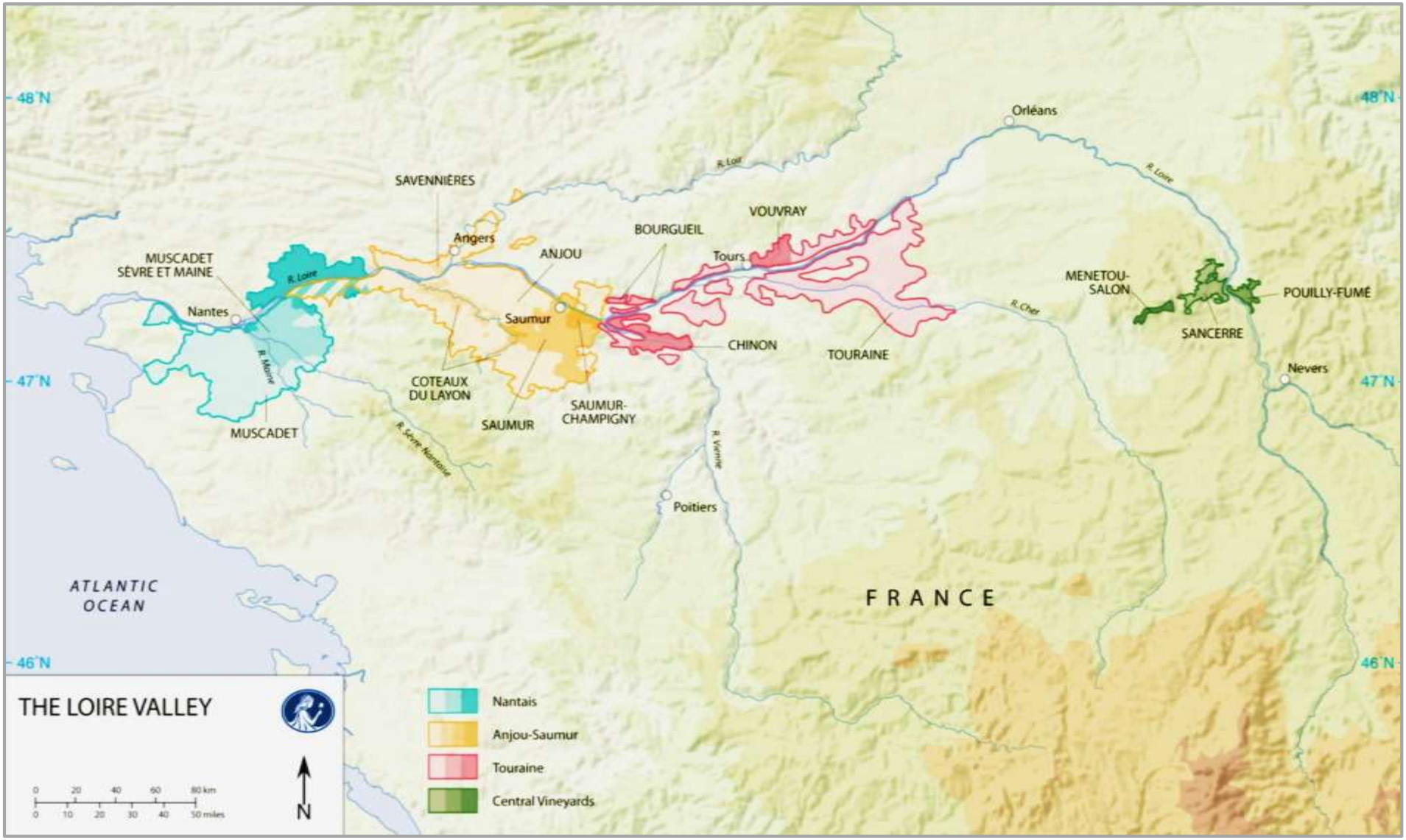
The Loire Valley



Nantais

Grape variety

- Melon Blanc

Styles

- dry white
- *sur lie*

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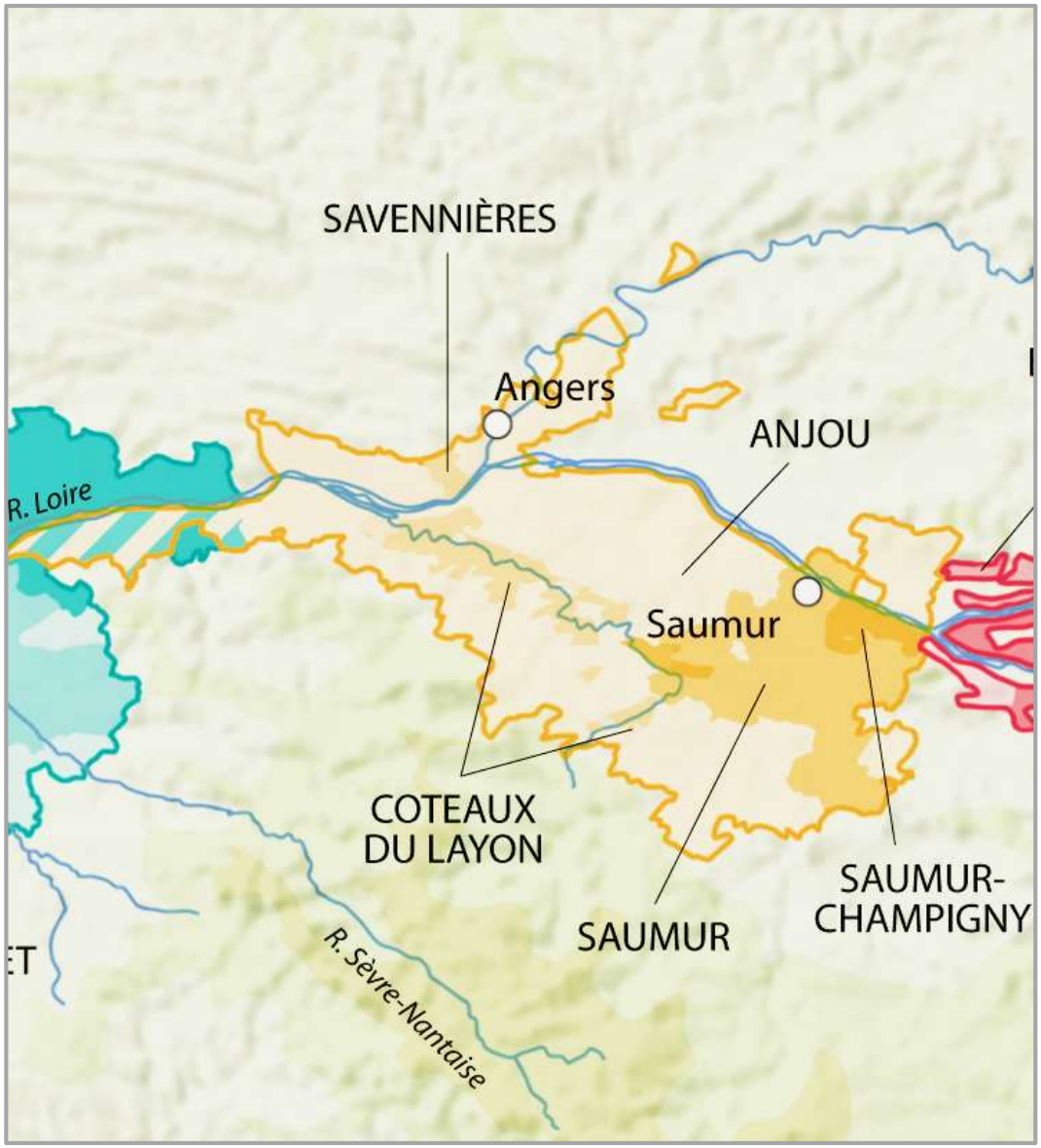
Anjou-Saumur

Grape variety

- Chenin Blanc

Styles

- dry whites
- sweet whites



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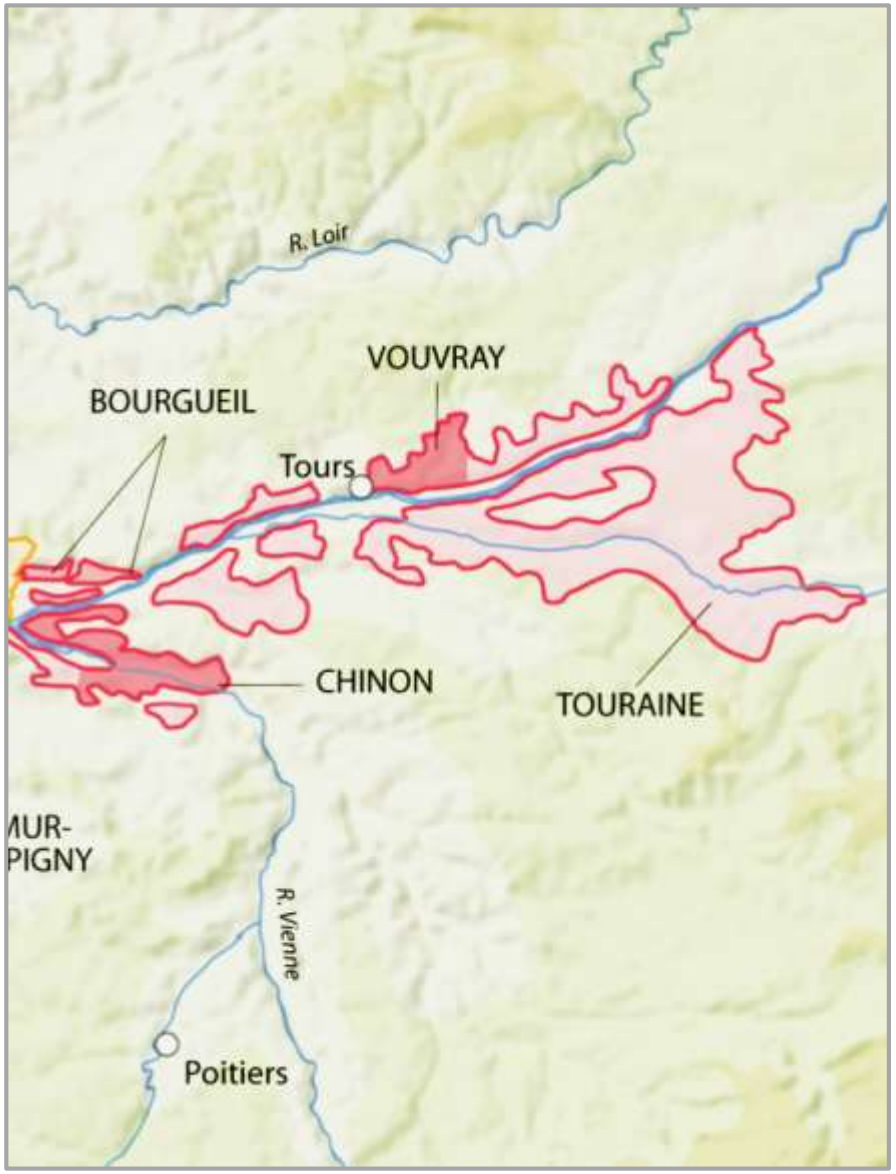
Touraine

Grape varieties

- Chenin Blanc
- Sauvignon Blanc

Styles

- dry whites
- sweet whites



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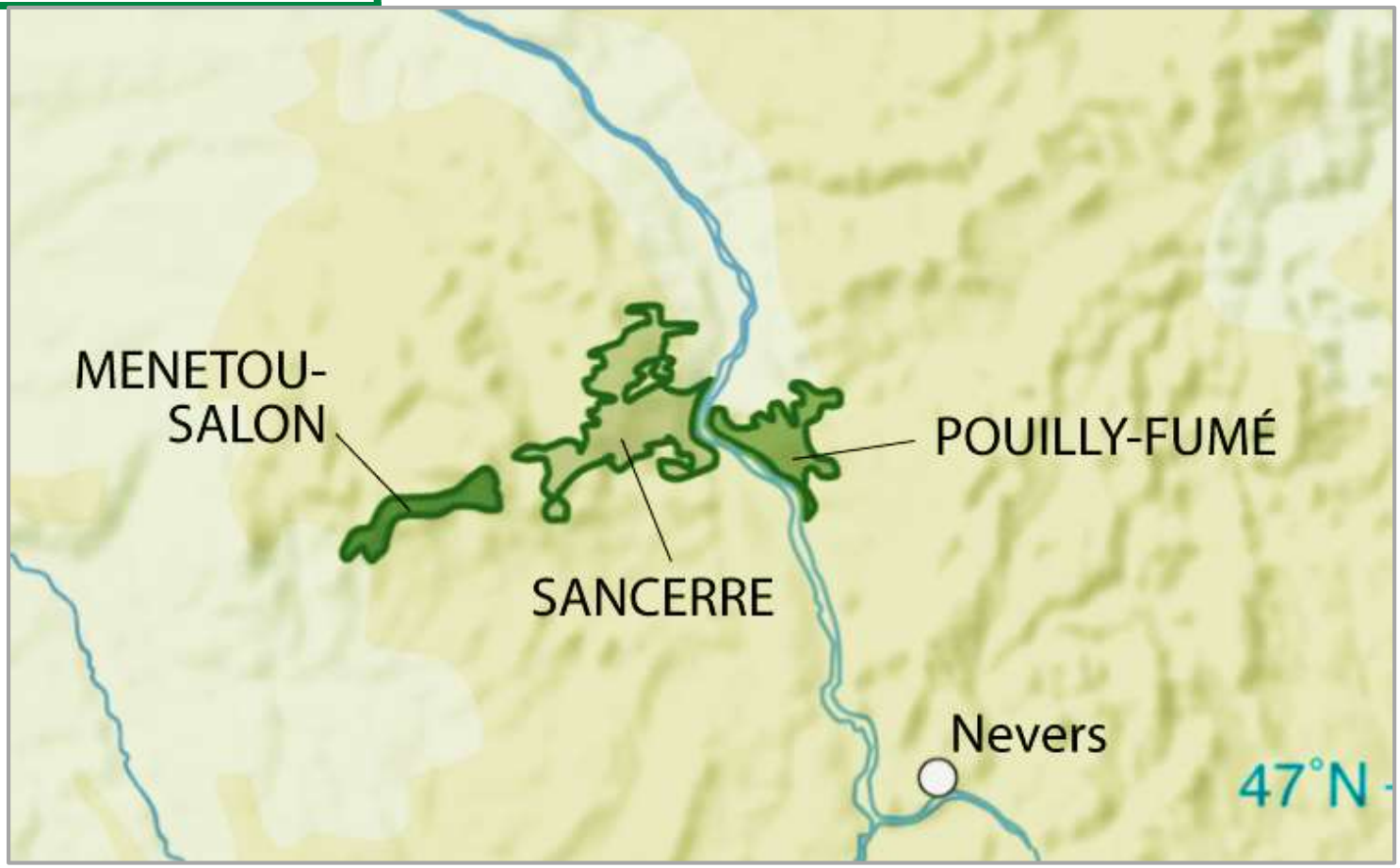
Central vineyards

Grape variety

- Sauvignon Blanc



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Montpellier
Marseille
Perpignan
SOUTHERN FRANCE
Pyrenees
Alps
50°N
48°N
46°N
44°N
42°N

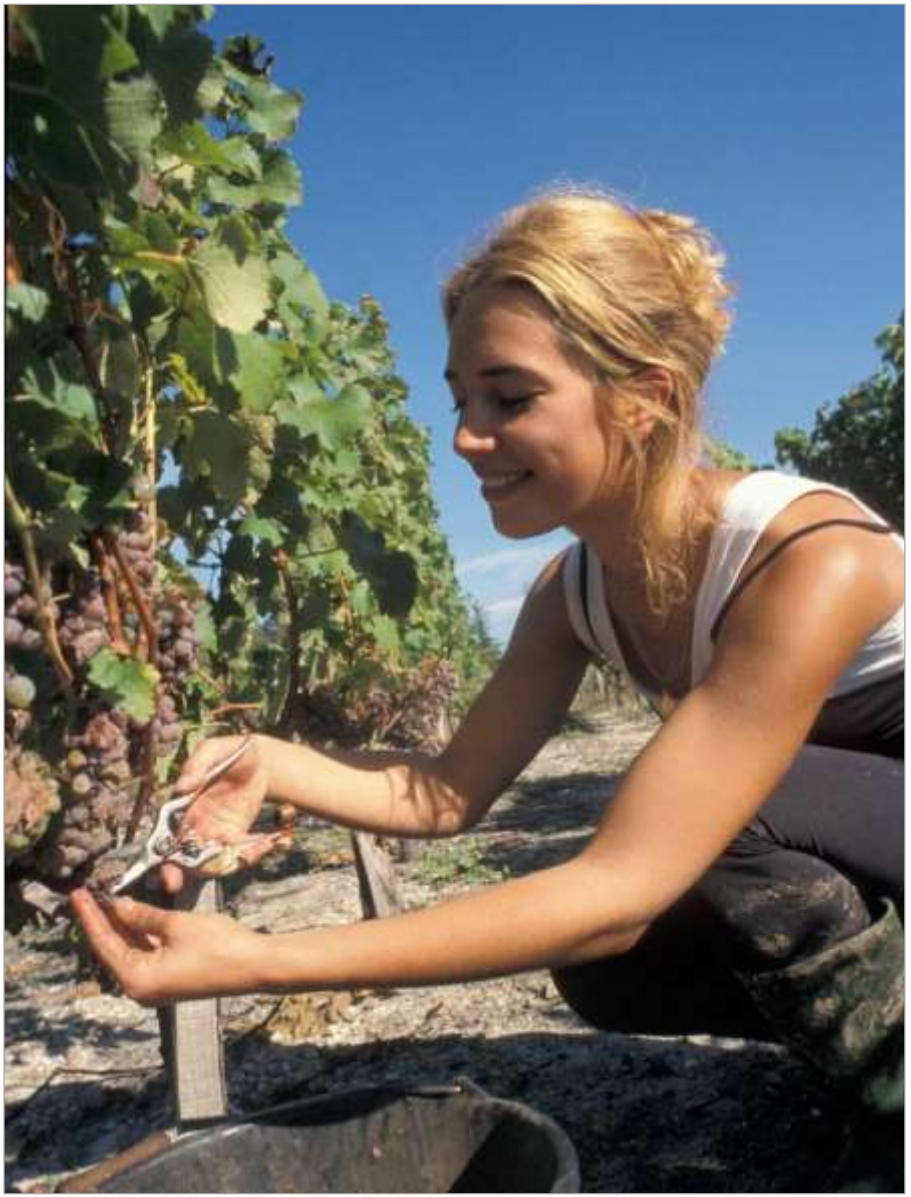
Bordeaux

45°30'N
FRANCE
45°30'N
R. Gironde
MÉDOC
SAINT-ESTÈPHE
PAUILLAC
HAUT-MÉDOC
SAINT-JULIEN
BLAYE CÔTES DE BORDEAUX
Bay of Biscay
45°00'N
SAINT-ÉMILION
POMEROL
45°00'N
FRANCS CÔTES DE BORDEAUX
MARGAUX
Libourne
CASTILLON CÔTES DE BORDEAUX
Bordeaux
R. Dordogne
PESSAC-LÉOGNAN
ENTRE-DEUX-MERS
CADILLAC CÔTES DE BORDEAUX
GRAVES
BARSAC
44°30'N
SAUTERNES
R. Garonne
BORDEAUX
0 10 20 30 40 50 km
0 10 20 30 miles
N

Bordeaux

Key white grape varieties

- Sauvignon Blanc
- Sémillon
- Muscadelle



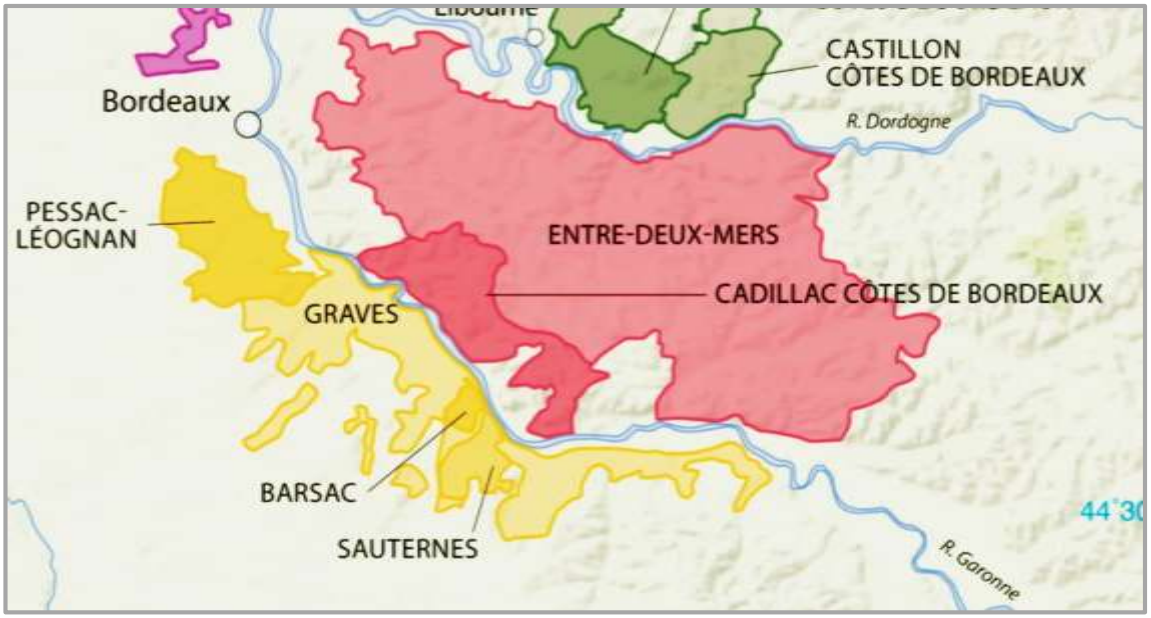
Bordeaux – dry styles

Grape varieties

- Sémillon
- Sauvignon Blanc

Styles

- simple fruity styles
- premium oaked styles



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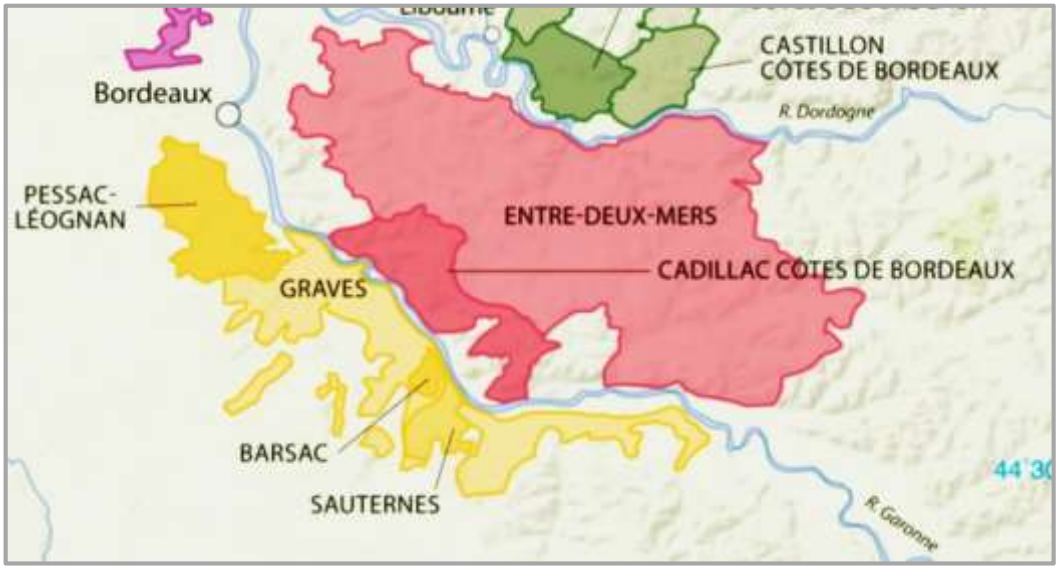
Bordeaux – sweet styles

Grape varieties

- Sémillon
- Sauvignon Blanc
- Muscadelle

Influences on style

- noble rot
- passerillage
- blending
- use of oak



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